

Greetings

Friends.

Greetings. The weather has been great, and we have been busy! I've closed out my last month here. I'll be transferring to the university of Tampa to obtain a Master's Degree in Business with a follow on tour probably at Coast Guard Headquarters in 2013. I've had the best time of my life commanding this ship. I hate to leave but can't wait to start the next chapter in my life. I'll have a daughter coming into the world this August which I'm sure will keep me busy. If anyone ever needs to contact me, I can be reached at cwparis@gmail.com. Otherwise, I thank you all for remaining dili-

gent BREAKWALL readers and for all the help in promulgating it out to other units and people. Have a look inside and enjoy!

Best Regards,

LT Charles París





HALIBUT Morale



CGC HALIBUT'S Morale Fund contributes directly to the Morale, Wellness, and Recreation (MWR) of the crew. Unit ball caps and T-Shirt sales contribute directly to this fund. If anyone is interested in supporting the morale program with either a private donation or through hat & t-shirt sales, please contact:

Stewart.L.Sibert@uscg.mil

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USCGC HALIBUT



THE BREAKWALL

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Crew Departure and Arrival





FN Colson departed HALIBUT June 13 after two years of outstanding service He will be reporting to OS A-School on July 5, and we wish him the best of luck!





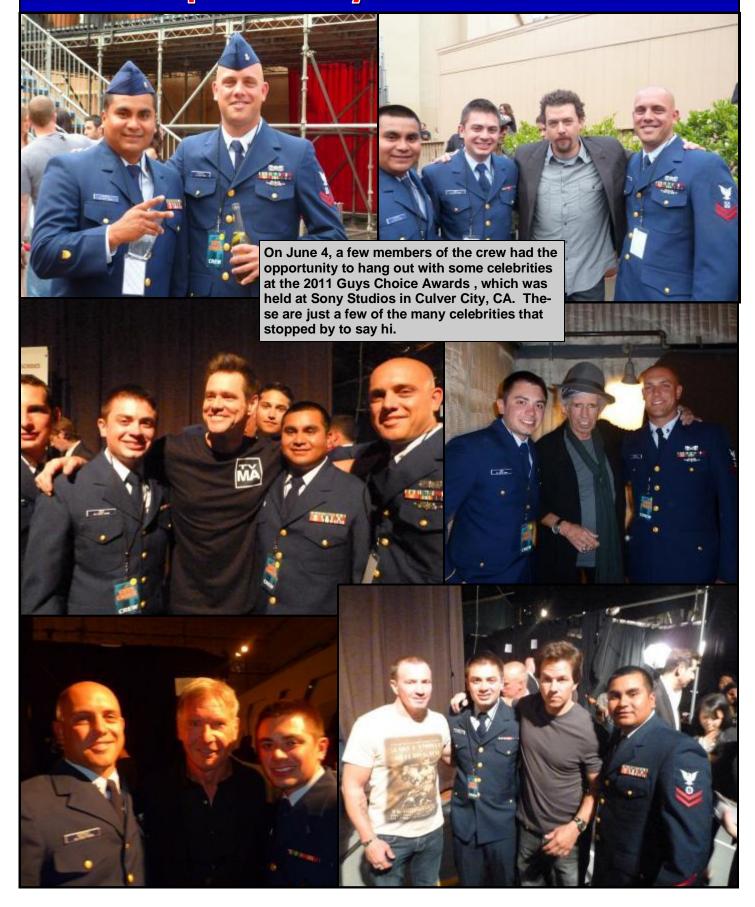
Monthly Activities



More Monthly Activities



2011 Spike Guys Choice Awards



FS2 Langdon's Recipe of the Month

Cooking the Coast Guard Way

SURF & TURF: FLANK STEAK AND CRAB LEGS

What you will need:

8 x 1 LB FLANK STEAKS

12 LBS DUNGENESS OR KING CRAB LEGS

- 3 ORANGES
- 3 BELL PEPPERS
 (RED, GREEN AND YELLOW)
- 1 LARGE RED ONION
- 1 LARGE SWEET VIDALIA ONION
- 3 GALLONS OF WATER
- 1 CUP MINCED GARLIC
- 3 BAY LEAVES
- 1 CUP SHERRY COOKING WINE
- ½ CUP GARLIC POWDER
- ½ CUP ONION POWDER
- 2 CUPS CREOLE/CAJUN SEASONINGS

THE MARINADE

DRY SEASONINGS:

LAWRYS SEASON SALT, ½ cup CINNAMON, 1 tbsp GARLIC POWDER, ½ cup SEASAME SEEDS, ¼ cup BROWN SUGAR, ½ cup

WET SEASONINGS:

WORSCHESTER SAUCE, 1 cup HONEY, ¼ cup A-1 STEAK SAUCE,1 cup TERIYAKI SAUCE, ½ cup YELLOW MUSTARD, ¼ cup SHERRY COOKING WINE, ¼ cup



Directions:

Steak

Place thawed out steaks in a full shallow cooking pan . Combine dry seasonings in one bowl and wet seasoning in another, and coat both sides of steak with dry seasons. Rub dry seasonings into steak.

Take the wet seasonings and pour it over the steaks, making sure to coat the steaks evenly. Cover pan in aluminum foil and set aside. Let steak marinade at least an hour; overnight is better.

Turn grill on high. Once the temperature reaches between 450-500 degrees place steaks on grill cook for 7 minutes on both sides , making sure to only flip the steak once.

Place grilled steaks in a clean pan, cover with plastic wrap then aluminum foil and put in a 375 degree oven (the plastic wrap will not melt if fully covered by the aluminum foil). The plastic wrap keeps the moisture in helping the steak remain tender.

Cook in oven for 10-15 minutes depending on how you like your steak cooked. Take steak out of oven and let it rest for 10 minutes. This keeps all the juices and flavor in. Take steak out of pan and cut against the grain making half inch pieces, serve with crab legs for a tasty Surf & Turf meal.

Crab Legs

Cut oranges in half, squeeze the juice into cooking pot, and add the oranges to the pot.

Chop onions and peppers into big chunks and add them into the pot.

Combine the rest of the ingredients in the pot, and bring to a boil.

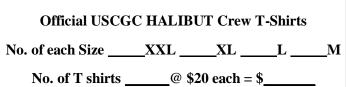
Once boiling, add crab legs and cook for 15 minutes. Serve with melted butter.



HALIBUT Morale ORDER













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Questions? 310.823.2300 Stewart.L.Sibert@uscg.mil

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